

FACT

Myth #3: A permit system for legal sidewalk vending will increase the trash in neighborhoods.

Claims that vendor use and dispensing of any litter before leaving a location. Claims that vendors will contribute to debris more than any other business are unsupported. Vendors are business owners who recognize that attracting a customer base requires a clean and accessible streetscape.

FACT

Myth #2: Food sold by sidewalk vendors is unsafe.

A recent study shows that food carts outperform both food trucks and restaurants on food safety inspections.² Once legalized, sidewalk vendors will be held to food safety requirements as are other food servers in Los Angeles, and will be subject to permits and inspection by the County Health Department. Licenses will also be offered for vendors that sell fresh fruit and vegetables, bringing healthy options to areas that need them.

FACT

Myth #1: A permit system for legal sidewalk vending will harm local brick-and-mortar businesses.

Claims that vending will harm local businesses are unsupported. In LA, businesses located near sidewalk vendors are actually more likely to experience job growth and maintain higher levels of employment than businesses not located near vendors.¹ Direct competition is rare, as fixed costs and inventory considerations cause brick-and-mortar restaurants to offer a different dining experience than sidewalk vendors. In fact, regulated sidewalk vending will benefit local businesses. Vending increases foot traffic and stimulates economic activity along commercial corridors. Vendors "buy local," purchasing supplies from area businesses. And permitted sidewalk vending could provide brick-and-mortar shops and restaurants with a new opportunity to market and expand their business. The LA Street Vendor Campaign has met with hundreds of small local businesses that support legalized sidewalk vending.

STREET **The** **Myths** **VENDING** **The** **Facts**

STREET The Myths

VENDEING The FACTS

Myth #4: Sidewalk vendors will increase pedestrian congestion and make sidewalks unsafe.

The broader economic impacts of sidewalk vending will outweigh the costs of enforcement and implementation. In addition to direct revenue from annual permit fees, the multiplier effects from street vendor sales reverberate throughout the local economy. According to a recent study by the Economic Roundtable, vending supports over 5,000 full-time jobs. For every \$1 earned by a food vendor, an additional \$1.58 in economic activity is generated, and a regulated permit system for sidewalk vending could result in an additional \$43 million annually in state and local tax revenue.³

FACT

Street vendors are asking for regulation and effective enforcement to ensure a fair and safe marketplace. Every major U.S. city, with the exception of Los Angeles, has a system to permit and regulate sidewalk vending.

Contact the LA Street Vendor Campaign at 323-604-1960
Need more Street Vending Myths busted?

Myth #6: Sidewalk Vendors won't comply with regulations.

FACT

Street vending to a recent study by the Economic Roundtable, vending supports over 5,000 full-time jobs. For every \$1 earned by a food vendor, an additional \$1.58 in economic activity is generated, and a regulated permit system for sidewalk vending could result in an additional \$43 million annually in state and local tax revenue.³

Street vendors are asking for regulation and effective enforcement to ensure a fair and safe marketplace. Every major U.S. city, with the exception of Los Angeles, has a system to permit and regulate sidewalk vending.

money, as well as more tax revenue for local, state and federal government. Businesses, supporting still more sales and jobs where those households spend their carts in operation. These small sales add to the spending power of employees' and jobs for local grocery stores, as well as other suppliers who help street vendors keep the demand for goods and services from local suppliers. This translates into added sales effects from their sales accumulate and reverberate through the local economy, adding to As street vendors in the Los Angeles sell food and drinks to passersby, the multiplier

How Economic Impacts Work

The biggest beneficiaries of the economic impacts generated by street vendors include food wholesalers, property owners, and advertising companies, as well as doctors, offices, hospitals, restaurants and banks. Real estate and rent benefit from indirect and induced effects of street vendor sales because the supplies that vendors purchase come from traditional brick and mortar stores that pay rent (ex. supermarkets).

For every dollar earned by LA street vendors, \$1.60 of economic impacts is realized in the local economy.

- \$14 million in induced sales
- \$10.5 million in direct sales
- \$42.5 million in direct sales

Our initial findings are that street carts selling food in Los Angeles stimulate \$67 million in local economic activity (see figure on page 2). This breaks down into:

Findings

Los Angeles has an estimated 10,000 street vendors, who generate over \$100 million in annual sales of food and merchandise. Almost half of the street vendors, 43 percent, prepare and serve food-related products, sales of which total to \$42 million a year. The Economic Roundtable analyzed economic impacts that sales of food by street vendors had on the local economy.

Economic Impact of Los Angeles Street Vendors



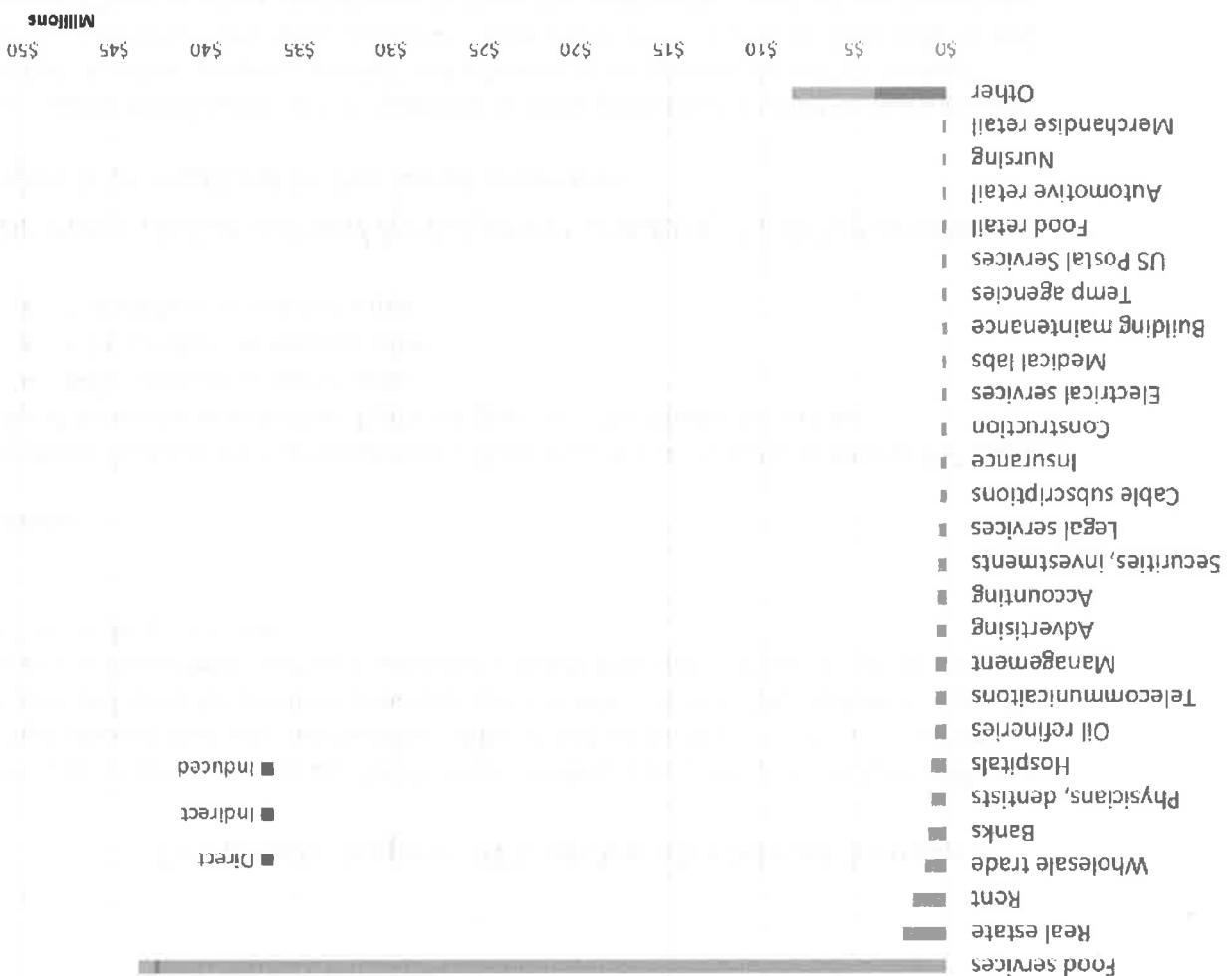
Public Benefit Research and Innovation
Phone (213) 892-8104
Fax (213) 291-9245
www.economicrt.org
315 West Ninth Street, Suite 502
Los Angeles, CA 90015

The Economic Roundtable is developing more research around the low wage and informal economy in Los Angeles. Visit our web site at www.economicrt.org. Contact Yvonne Yen Liu and Patrick Burns for more information at (213) 892-8104.

The Economic Roundtable is a non-profit public policy research organization with exceptionally strong capabilities for research into economic and housing conditions in Los Angeles. We have a successful record of providing constructive policy research to public sector agencies since 1991. Before that the Economic Roundtable assistedance to public sector agencies since 1991. Before that the Economic Roundtable was a research unit in the Los Angeles County government.

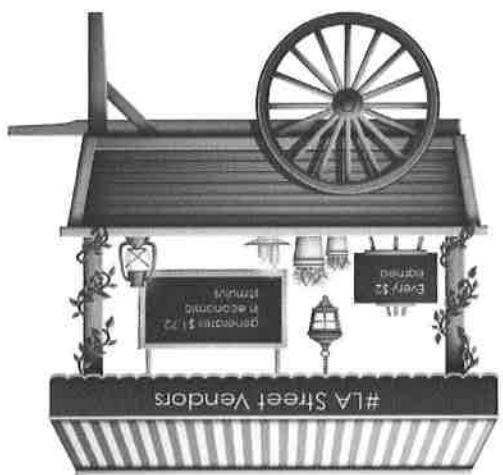
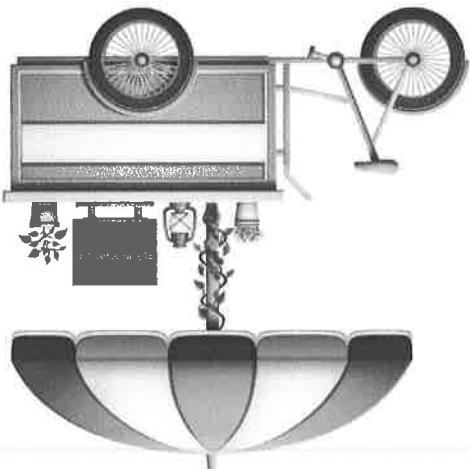
About the Economic Roundtable

Source: Econometric Roundtable Analytics; Street Vendors Project by UCLA Urban Planning Masters Students taught by Gaspar Rivera-Salgado; Minnesotta MPLAN Group, Inc., MPLAN System 2012 data and 2014 software.



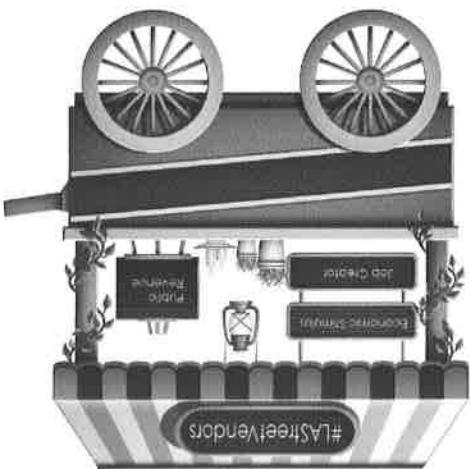
LA Street Vendors Generate \$67 Million in Economic Stimulus,
By Industry, 2012

LA Street Vendors
could add an
additional \$43
million to state and
local tax revenues.



LA Street Vendors
create 5,234 full-
time jobs in the
region.

For every two dollars
earned by a LA street
vendor, an additional
\$1.72 in economic
activity is generated.



The City of Los Angeles is conducting a survey to gather community input with respect to vending on City sidewalks and in City parks. The City of Los Angeles Municipal Code prohibits vending on sidewalks and is considered a misdeemeanor and vending in City parks is only allowed with a permit.

For clarification purposes, please be aware that sidewalk vending only pertains to stationary and/or mobile carts situated on the sidewalk. Food trucks or pull carts parked on the street or parking spaces are not included as part of this survey. Please note that only one survey will be accepted per person.

1. Currently, sidewalk vending is prohibited in the City of Los Angeles. I believe the City should:

- a. Continue to prohibit sidewalk vending. (Status Quo)
- b. Continue to prohibit sidewalk vending and increase enforcement to discourage illegal sidewalk vending.
- c. Provide a legal option to allow sidewalk vending to occur with appropriate enforcement and complicity controls.
- d. Other:

3. Currently, enforcement of sidewalk vending violations is carried out by street services investigators in the Public Works Department, and the Los Angeles Police Department. I believe the City should:

- a. Leave enforcement resources unchanged.
- b. Increase the number of street services investigators to respond to complaints relative to sidewalk vending.
- c. Dedicate street services investigators to specifically patrol and target sidewalk violations.
- d. Increase the number of police officers to respond to complaints relative to sidewalk vending.
- e. Dedicate police officers to specifically patrol and target sidewalk violations.
- f. Other

4. Currently, vending occurs illegally throughout the City, including, sidewalks, streets, parks, alleys, plazas and other locations. I believe:

- a. The City should not permit vending on City sidewalks or parks under any circumstance.
- b. Vending should be permitted only on City sidewalks as long as vendor meets all legal requirements.
- c. Vending should be permitted only on City sidewalks as long as vendor meets all legal requirements.
- d. Vending should be permitted on both, sidewalks and City parks as long as vendor meets all legal requirements.
- e. Other:

5. Other requirements.

Mobile Sidewalk Vending Survey Questions

5. Currently, sidewalk vending is not permitted in any zones of the City. I believe:

- a. The City should not permit vending on City sidewalks or parks in any zone.
- b. Vending on sidewalks should be permitted on sidewalks and parks only within residential zones.
- c. Vending should be permitted on sidewalks and parks only within commercial zones.
- d. Vending should be permitted on sidewalks and parks in both, residential and commercial zones.
- e. Other:

6. Currently, vendors illegally sell a wide range of food items on City sidewalks and parks. I believe:

- a. The City should continue to prohibit the sale of all food items on sidewalks and parks.
- b. Vendors should be permitted to sell all food items, as long as County Health Guidelines are met.
- c. Vendors should be permitted to sell only food items that are considered healthy by the County Health Department, as long as County Health Guidelines are met.
- d. Vendors should be permitted to sell only pre-packaged fruit and bottled water when packaging is done by someone permitted by County Health Department.
- e. Other:

7. Currently, vendors illegally sell a wide range of non-food items on City sidewalks and parks. I believe:

- a. Vendors should not be permitted to sell any non-food item on City sidewalks and parks.
 - b. Vendors should be permitted to sell any non-food items on City sidewalks and parks.
 - c. Vendors should be permitted to sell only non-food items approved by City Officials.
 - d. Vendors should be permitted to sell only new unopened items on City sidewalks and parks.
 - e. Other:
8. With respect to sidewalk vending, I believe the City should:
- a. Continue to prohibit sidewalk vending everywhere in the City.
 - b. Establish a Citywide sidewalk vending program with well-defined parameters and regulations.
 - c. Establish a Citywide sidewalk vending program with well-defined parameters and regulations that allows community stakeholders to further define specific regulations through a formal City process.
 - d. Each Council Member should decide whether sidewalk vending and vending in parks should be permitted in their respective districts.
 - e. Other:

COMMENTS:

Owners of mobile food facilities shall provide a written statement signed by the commissary owner stating that the cart will be stored and serviced at that location. A copy of the Verification of Proper Food Vehicle Storage is included in this document. This Department conducts random inspections for verification of commissary use. A permit shall not be issued until the commissary location is verified and approved by this Department.

a commissary when approved by this agency. STORAGE OF THE MOBILE FOOD FACILITY OR ANY TYPE OF FOOD PRODUCT AT HOME IS NOT APPROVED.

All mobile food facilities shall operate out of a commissary, mobile support unit, or other approved facility. A commissary is a food facility that services mobile food facilities, and mobile support units where food, containers, or supplies are stored; food is prepared or packaged for sale or service at other locations; utensils are cleaned; liquid and solid wastes are disposed of; and portable water is obtained. See Commissary list for Mobile Food Facilities. A restaurant or market may also act as

COMMISSARY

A Mobile Support Unit is a vehicle, used in conjunction with a commissary that travels to, and services, mobile food facilities as needed to replenish supplies, including food and portable water, clean the interior of the unit, or dispose of liquid or solid wastes. Mobile Food Facilities that are serviced by an MSU and that do not intend to go back to the commissary shall submit an alternate storage location for Department approval.

A Mobile Food Facility is any vehicle used in conjunction with a commissary or other permanent food facility upon which food is sold or distributed at retail. A Mobile Food Facility does not include a transport used to transport packaged food from a food facility, or other approved source to the consumer. The Mobile Food Facility shall be designed as a self-contained unit. The cart design shall take into consideration local environmental conditions for a safe food operation and storage of the Mobile food Facility.

These guidelines have been established to assist in the permitting process for a mobile food facility. The following requirements are extracted from the California Health & Safety Code, California Retail Food Code (Cal Code).

FOR MOBILE FOOD FACILITIES AND MOBILE SUPPORT UNIT PLAN CHECK GUIDELINES

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH-PLAN CHECK PROGRAM
5050 COMMERCE DRIVE, BALDWIN PARK, CA 91706-1423
(626)-430-5560 ♦ www.publichealth.lacounty.gov/heb



Public Health
COUNTY OF LOS ANGELES

MINIMUM STANDARDS OF KNOWLEDGE IN FOOD SAFETY

All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. Food facilities that prepare, handle, or serve nonpackaged potentially hazardous food, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination. The certification is valid for five years from the issue date. There shall be at least one food safety certified owner or employee at each food facility. No certified person at a food facility may serve at any other food facility as the person required to be certified. A food facility may commence operations at any time, changes ownership, or no longer has a certified owner or employee pursuant to this section shall have 60 days to comply.

WRITTEN OPERATIONAL PROCEDURES

The permit holder of a mobile food facility handling nonpackaged food shall develop and follow written operational procedures for food handling and the cleaning and sanitizing of food contact surfaces and utensils. The enforcement agency shall review and approve the procedures prior to implementation and an approved copy shall be kept on the mobile food facility during periods of operation. See Written Operational Procedures.

BUSINESS PERMITS

Businesses shall obtain the necessary business permits from the local City Hall or County Owners shall obtain the necessary business permits from the local City Hall or County Business License office prior to operating. Local cities may have restrictions regarding food sales from vehicles. All vehicles are to display a current Public Health Permit and a current certification decal.

DENTIFICATION

The business name or name of the operator, city, state, zip code, and the name of the permittee, if different from the name of the food facility, shall be legible, clearly visible to patrons, and permanently affixed on the customer side of the mobile food facility and mobile support unit. The name shall be in letters at least 3 inches high and shall be of a color contrasting with the vehicle exterior. Letters and numbers for the city, state, and zip code shall not be less than 1 inch high on two sides.

Motorized mobile food facilities and mobile support units shall have the required identification on mobile food facilities shall be certified or classified for sanitation by an American National Standard Institute (ANSI) accredited certification program. In the absence of an applicable ANSI certified sanitation standard, food-related and utensil-related equipment shall be evaluated for approval by the enforcement agency.

All new and replacement gas-fired appliances shall meet applicable ANSI standards. All new and replacement electrical appliances shall meet applicable Underwriters Laboratory standards. The installation of gas-fired equipment shall be UL approved.

EQUIPMENT

All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury.

HCD INSIGNIA

Each enclosed mobile food facility may be required to be certified by the Department of Housing and Community Development.

TOILET FACILITIES

Mobile food facilities shall be operated within 200 feet travel distance of approved and readily available toilet and hand washing facilities or as otherwise approved by the enforcement agency, to ensure restroom facilities are available to facility employees whenever the mobile food facility is stopped to conduct business for more than a one hour period.

SINGLE OPERATING SITE MOBILE FOOD FACILITIES

Means at least one, but not more than four unenclosed mobile food facilities, and their auxiliaries units that operate adjacent to each other at a single location.

PLAN SUBMISSION

Persons wishing to operate a mobile food facility used for the sale of unpackaged or prepackaged food in Los Angeles County shall:

A. Submit two (2) complete sets of plans and specifications of the mobile food facility to the Vehicle Inspection Plan Check Program for approval. Complete a plan check

B. Upon approval of plans and completion of construction, a structural evaluation of the mobile food facility shall be conducted. This Department shall approve all changes,

C. Following the final inspection, a public health permit shall be issued. A certification sticker shall be issued to the unenclosed mobile food facility.

GENERAL PLAN CHECK GUIDELINES

A. Plans shall be drawn to scale 1"=1"

B. A top view, operator's side view, and plumbing page are required.

C. Mobile food facility equipment, including, but not limited to, the interior of cabinet units and compartments, shall be designed so as to, and made of materials that, result in smooth, and easily cleanable surfaces. Unfinished wooden surfaces are prohibited. Construction joints shall be tightly fitted and sealed so as to be easily cleaned. Equipment and utensils shall be constructed of durable, non-toxic materials and shall be easily cleanable. Non-portable equipment shall be an integral part of the primary unit.

MENU INFORMATION

- A.** List all food items that will be offered to the public, including condiments, ice beverages, and pastries, etc.
- B.** Describe the method of displaying and dispensing all foods.
- C.** Submit samples of labeling and packaging.
- Note:** The menu and mode of operation will determine applicable requirements.
- CONSTRUCTION REQUIREMENTS FOR THE UNENCLOSED MOBILE FOOD FACILITY**
- HANDLING UNPACKAGED FOODS**

1. Dimensions of the mobile food facility to include overall height and length, counter height, and sink height.
- A. Structure and Equipment Layout

2. A food compartment with eight fitting doors illustrated with the doors in the open position. The food compartment shall completely enclose all food, food contact surfaces, and the handling of nonpackaged foods.
3. Layout of all equipment, including all dispensing units with a 3 inch clearance on all sides and top, equipment sealed to countertop, or on 4 inch legs.
4. The handwashing sink shall have minimum dimensions 9 inches wide, 9 inches long, and 5 inches deep. The sink shall be placed in a minimum of a 15 inch space and shall be fully accessible at the counter level on the operator side of the mobile food facility. The sink shall be an integral part of the primary unit or on an auxiliary convenience that is used in conjunction with the mobile food facility.

- The handwashing sinks shall be separated from the warewashing sink by a metal splashguard with a height of at least six inches. No splashguard is required if the distance between the hand washing sink and warewashing sink drainboards is 24 inches or more.
5. Liquid soap and paper towel dispensers
6. The three compartment warewashing sink shall be installed with two integral metal drainboards. The dimensions of each compartment shall be at least 12 inches wide, 12 inches long, and 10 inches deep, or at least 10 inches wide, 14 inches long, and 10 inches deep and large enough to wash the largest utensil. Each drainboard shall be at least the size of one of the sink compartments. The drainboards shall be installed with $\frac{1}{2}$ " lip or rim. The sink shall be equipped with a mixing faucet and shall be provided with a swivel spigot capable of servicing all sink compartments. The warewashing sink shall be equipped with overhead protection.

Unenclosed Mobile Food Facilities that prepare potentially hazardous beverages for immediate service shall do one of the following:

- a. Provide a three compartment sink as described above.
- b. Provide a two compartment sink as approved by the local enforcement agency.
- c. Provide a one compartment with a single drainboard with an adequate supply of utensils and a three compartment sink is located in reasonable proximity.
7. Illustrate food preparation counter space which is commensurate with the food operation, and located in close proximity to the food equipment. A minimum of 20 inches of linear counter space is required for each piece of food equipment. Combining cooking equipment may require additional space. Cold food preparation may require additional prep counter space.
8. Dry food/items and an easily cleanable utensil storage container is required with the food operation and an utensil storage space shall be commensurate with the food items and an utensil storage space which is commensurate with the food operation.
9. Mechanical refrigeration is required for the storage of all potentially hazardous foods. Mechanical refrigeration units shall be sufficient in number and capacity to ensure proper food temperature control during transportation and operation. A minimum of 12 cubic feet of usable space is required for mobile food facilities to conducting limited food preparation.
10. An approved container or tank with sufficient volume or secure lid shall be provided for all MFs generating waste grease.
11. Positive closing lids equipped with a secure latch for coffee urns, deep fat fryers, and similar equipment to prevent excessive spillage of hot liquids during transport.
12. Insulation of gas fired appliances to prevent excessive heat buildup and injury.
13. Mechanical exhaust ventilation equipment shall be located over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat and vapors. All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the California Mechanical Code.
14. A fire suppression system shall be provided over all cooking equipment. The system shall be certified every 6 months.
15. Approved ground or floor surfaces where cooking processes are conducted shall extend a minimum of five feet on all open sides of where cooking processes are conducted and shall be an integral part of the mobile food facility.

16. Ice bins shall be located in an area that does not contaminate any food, equipment, or food contact surfaces and shall be sloped to drain to the waste tank. Approved ice dispensing equipment shall be located within the food compartment, or easily cleanable sugar trays with a positive closing lid, as an integral part of the mobile food facility inside of the food compartment. Beverage dispensing equipment shall be the type that fully protects the food against environmental conditions.
17. Easily cleanable sugar trays with a positive closing lid, as an integral part of the mobile food facility inside of the food compartment.
18. Condiment containers shall be the type that fully protects the food against the mobile food facility inside of the food compartment.
19. Syrup storage inside of the food compartment.
20. Pastry case
21. Separate storage for wiping cloths, chemicals shall be provided.
22. Outside overhead closure doors
- Note: Unenclosed mobile food facilities that are serviced by the mobile support unit shall be equipped with tight fitting outside overhead closure doors.
23. An approved power source is required. Compressor units that are not an integral part of the food equipment, auxiliary engines, generators, and similar equipment shall be installed in an area that is completely separated from the food preparation and food storage areas.
24. Complete Finnish Schedule detailing the materials used for all food contact surfaces.
- B. Utilities
- The handwashing and warewashing sinks for unenclosed mobile food facilities shall be an integral part of the primary unit or on an approved auxiliary convenience that is used in conjunction with the primary unit.
- C. Plumbing Layout
- Warewashing sinks for unenclosed mobile food facilities shall be equipped with overhead protection made of wood, canvas, or other materials that protect the sinks.
- D. Potable Water System
- a. A minimum of 5 gallons is required exclusively for handwashing. Water needed for any other purpose, i.e. product water, shall be in addition to the 5 gallons for handwashing. At least 15 gallons of water shall be provided for warewashing on nonpermanent food facilities approved for limited food preparation.

a. The waste water tank or tanks shall have a minimum capacity that is 50 percent greater than the potable water tank or tanks supplying the hand and warewashing sinks. In no case shall this wastewater capacity be less than 7.5 gallons.

b. Provide complete dimensions (length x width x depth) of potable water tanks.
c. Location of potable water tanks and plumbing lines.

Note: The potable water tank shall not be inside of the food enclosure or above any cooking equipment, and shall be fully insulated. Potable water tank shall not be installed under the plumbing lines. Stainless steel and aluminum potable water tanks are not approved.

d. Location of water pump and water filter.
e. Water pressure at a minimum of 1 gallon/min

f. Location of water heater, with a pressure release valve overflow to the ground under the mobile food facility.

Note: The minimum requirement is 4.0 gallons or an instantaneous heater, capable of heating water to a minimum of 120° Farenheit, for mobile food facilities utilizing water for handwashing purposes only. Separate water inlets and separate potable water tanks are required for the product water and the sink, with an approved type of potable water inlet (Hansen 4HK 1 quick disconnect is recommended).

g. Separate water inlets and separate potable water tanks are required for the product water and the sink, with an approved type of potable water inlet (Hansen 4HK 1 quick disconnect is recommended). The potable water tank shall be designed with an easily accessible clean out port.

h. A potable water tank overflow line, with a minimum of 2 pipe diameters (1 inch) below the water inlet, which drains to the ground, is required. The capacity of the tank will be measured at the level of the overflow.

2. Waste Water System

- A. Structure and Equipment Layout
1. Dimensions of the mobile food facility to include length, counter height, sink height and overall height.
 2. Clear, unobstructed height over the aisle-way portion of the unit of at least 74 inches.
 3. 30 inches of unobstructed horizontal aisle space
 4. Layout of all equipment, including all dispensing units, with 3 inch clearance on all sides and top, equipment shall be sealed to the countertop or on 4 inch legs. All floor mounted equipment shall be secured directly to the floor or on 6 inch legs to facilitate cleaning.
 5. The handwashing sink shall have minimum dimensions of 9 inches wide, 15 inches long, and 5 inches deep. The sink shall be placed in a minimum of a 15 inch space and is fully accessible at the counter level. The handwashing sink shall be separated from the warewashing sink by a metal splashguard with a height of at least 6 inches. No splashguard is required if the distance between the hand washing sink and the warewashing sink drainboards is 24 inches or more.
6. Liquid soap and paper towel dispensers.

- CONSTRUCTION REQUIREMENTS FOR ENCLOSED MOBILE FOOD FACILITIES**
- a. Mobile food facilities utilizing ice in the service of food or beverages shall provide an additional minimum wastewater holding tank capacity equal to one-third of the volume of the ice cabinet to accommodate the drainage of ice melt. Mobile food facilities equipped with a tank supplying product water for the preparation of a food or beverage shall provide an additional wastewater tank capacity equal to at least 15 percent of the water supply.
 - b. Location of wastewater tanks, including ice bin waste tanks additional wastewater capacity may be required where wastewater production or spillage is likely. Provide complete dimensions (length x width x depth) of all waste tanks.
 - c. A direct connection to the waste tank with an overflow to the ground is required. The capacity of the tank will be measured at the level of the overflow.
 - d. Drip tray drainage to the waste tank
 - e. Waste tank shut-off valve

7. A three compartment warewashing sink with two integral metal drainboards. The dimensions of each compartment shall be at least 12 inches wide, 12 inches long, and 10 inches deep, and large enough to accommodate the cleaning of the largest utensil. Each drainboard shall be at least the size of one of the sink compartments. The drainboards shall be installed with a minimum of $\frac{1}{2}$ " lip or rim to prevent the draining liquid from spilling onto the floor. The sink shall be equipped with a mixing faucet and shall be provided with a swivel spigot capable of servicing all sink compartments. A second option three compartment warewashing sink shall be at least 10 inches wide, 14 inches long, and 10 inches deep with two integral metal drainboards.
8. Illustrate food preparation counter space which is commensurate with the food operation, and located in close proximity to the food equipment. Food equipment, minimum of 20 inches of linear counter space is required for each piece of food equipment. Steam table cutting boards shall be at least 9 inches wide and separate from the preparation counter surface. Combined cooking and commensurate with the food operation. A minimum of 9 cubic feet of storage space is required for a mobile food facility conducting limited food preparation. A minimum of 12 cubic feet of usable space is required for mobile food facilities ensuring proper food temperature control during transportation and operation. Foods. Mechanical refrigeration is required for the storage of all potentially hazardous foods. Mechanical refrigeration units shall be sufficient in number and capacity to ensure proper food preparation units shall be sufficient in number and capacity to be provided for all MF's generating waste grease.
9. Illustrate dry food/food items and utensil storage space which is commensurate with the food preparation. A minimum of 9 cubic feet of storage space is required for a mobile food facility conducting limited food preparation. A minimum of 20 cubic feet of storage space is required for mobile food facilities ensuring proper food temperature control during transportation and operation. Foods. Mechanical refrigeration is required for the storage of all potentially hazardous foods. Mobile food facilities may require additional refrigeration capacity. Some conducting limited food preparation. A minimum of 20 cubic feet of usable space is required for mobile food facilities conducting full food preparation. Some is required for mobile food facilities conducting full food preparation. Some mobile food facilities may require additional refrigeration capacity.
10. Mechanical refrigeration is required for the storage of all potentially hazardous foods. An approved container or tank with sufficient volume or secure lid shall be provided for all MF's generating waste grease.
11. Positive closing lids equipped with a secure latch for coffee urns, deep fat fryers, steam tables and similar equipment to prevent excessive spillage of hot liquids during transport and injury
12. Positive closing lids equipped with a secure latch for coffee urns, deep fat fryers, steam tables and similar equipment to prevent excessive spillage of hot liquids during transport and injury
13. Insulation of gas fired appliances to prevent excessive heat buildup and injury
14. A fire suppression system over all cooking equipment shall be provided. The system shall be certified every 6 months.
15. Mechanical exhaust ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat and vapors. All mechanical exhaust equipment shall be installed in accordance with the California Mechanical Code. All

16. Permanently installed steam table with water release valve to the ground stream generating equipment shall have adequate ventilation through the top of the food compartment.
17. Ice bins shall not be installed directly above any food equipment or food contact surfaces and shall be sloped to drain to the waste tank. Provide complete dimensions (length x width x depth) for ice bins.
18. Illustrate separation dividers between cooking equipment and windows. The dividers shall be at least as high as the pass out window.
19. Illustrate a second means of exit in the side opposite the main exit door, or in the roof or the rear of the unit, with an unobstructed passage of at least 24 inches by 36 inches. The interior latching mechanism shall be operable by hand without special tools or key. The exit shall be labeled "Safety Exit" in contrasting colors with letters at least one inch high.
- Note: This does not apply to enclosed mobile food facilities that do not have cooking/ heating equipment.
20. Location of minimum 10 BC fire extinguisher and first aid kit
21. Entrance doors to the food preparation area shall be self-closing and kept closed when not in use.
22. Floors shall be impervious, smooth and cleanable. Floor covering shall be ANSI approved. The juncture of the floor and wall shall be coved, with the floor surface extending up the wall at least 4 inches.
23. An approved power source is required. Compressor units that are not an integral part of the food equipment, auxiliary engines, generators, and similar equipment shall be installed in an area that is completely separated from the food preparation and food storage and that is accessible for proper cleaning and maintenance.
24. Outside overhead closure doors.
25. Complete Finish Schedule detailing the materials used for walls, floors, and all food contact surfaces.

1. Portable water system

B. Plumbing Layout

- a.** Complete dimensions (length x width x depth) of portable water tanks A minimum of 5 gallons is required exclusively for hand washing. Water needed for any other purpose shall be in addition to the 5 gallons for hand washing, i.e. product water. At least 25 gallons of water shall be provided for food preparation and warewashing. Location of portable water tanks and plumbing lines Note: Stainless steel and aluminum portable water tanks are not approved.
- b.** Location of portable water tanks and plumbing lines
- c.** The portable water tank shall be accessible for inspection... All tanks shall be measured at the time of the final inspection.
- d.** Location of water pump and water filter.
- e.** Water pressure at a minimum of 1 gallon/minute.
- f.** Location of water heater, with a pressure release valve overflow to the ground under the mobile food facility.
- g.** Approved portable water inlet (recommended Hanssen 4HK quick disconnect). Separate water inlets and separate portable water tanks are required for the product water and sinks. The water inlet compartment shall be at the outside rear of the vehicle, approximately five feet high, in an enclosed compartment.
- h.** Illustrate the portable water overflow line a minimum of 2 pipe diameters (1 inch) below the water inlet drainings to the ground. The capacity of the tank will be measured at the level of the overflow. The compartment. The food grade hose shall be of sufficient length to clean the interior of the vehicle and shall be connected to the commissary water supply by way of a 3-way valve.
- i.** A food grade hose shall be installed and maintained in an enclosed compartment. The food grade hose shall have a minimum capacity that is 50 percent greater than the portable water tank or tanks supplying the hand and warewashing sinks.
- Note:** The wastewater tank or tanks shall have a minimum capacity that is 50 percent greater than the portable water tank or tanks supplying the hand and warewashing sinks.
- 2. Waste Water System**
- a.** Complete dimensions (length x width x depth) of waste water tanks.
- Note:** The waste water tank or tanks shall have a minimum capacity that is 50 percent greater than the portable water tank or tanks supplying the hand and warewashing sinks.
- Mobile Food Facilities utilizing ice in the service of food or the storage tank capacity equal to one-third of the volume of the ice cabinet to accommodate the drainage of ice melt.**

CONSTRUCTION REQUIREMENTS FOR THE MOBILE SUPPORT UNIT (MSU)

- c. Location of wastewater tanks, including ice bin waste tanks.
Mobile Food Facilities equipped with a tank supplying product water for the preparation of a food or beverage shall provide an additional wastewater tank capacity equal to at least 15 percent of the water supply. Additional wastewater capacity may be required where wastewater production or spillage is likely.
- b. Illustrate the location of wastewater tanks and plumbing lines. All lines shall not come into contact with the waste water system or the ground.
- a. The portable water tank shall be of sufficient capacity to replenish the dimensions (length x width x depth) of the portable water tanks. Portable water on mobile food facility to be serviced. Provide complete dimensions (length x width x depth) of the portable water tanks.

1. Portable water system
B. Plumbing Layout
2. If used to transport potentially hazardous food, approved equipment to maintain food at the required temperature shall be provided.
3. Illustrate sufficient storage for all solid food waste with adequate containment during transport.
4. Illustrate solid wall panels for the placement of the DBA and Certification Sticker on two sides.

- b. Illustrate the location of portable tanks and plumbing lines. All portable water lines shall be of a different size, type, and color to be clearly distinguished from the waste water lines. The portable water system or the lines shall not come into contact with the waste water system or the ground.

2. Waste Water System
- a. The waste water tank shall be of sufficient capacity to replace the waste water tank on mobile food facility to be serviced. Provide complete dimensions (length x width x depth) of waste water tanks.
- b. Illustrate the location of wastewater tank. All waste water lines shall be of a different size and color to be clearly distinguished from the portable water lines. Waste water lines shall not come into contact with the portable water system.
- c. Location of waste water pump
- d. Illustrate the waste water overflow line a minimum of 2 pipe diameters (1 inch) below the water inlet draining to the ground. The capacity of the tank will be measured at the level of the overflow.
- e. Illustrate the portable water overflow line a minimum of 2 pipe diameters (1 inch) below the water inlet draining to the ground. All tanks shall be sloped in a manner that will allow for transport. All tanks shall be sloped to drain rain completely.

BEFORE BEGINNING CONSTRUCTION, ALTERING OR CONVERTING ANY FOOD CART, PLEASE ADHERE TO THE FOLLOWING STEPS:

1. SUBMIT TWO (2) COMPLETE SETS OF PLANS AND SPECIFICATIONS OF THE FOOD CART, TO THE LOS ANGELES COUNTY ENVIRONMENTAL HEALTH, PLAN CHECK PROGRAM FOR APPROVAL.
2. COMPLETE A PLAN CHECK APPLICATION AND PAY THE PLAN CHECK AND CONSTRUCTION EVALUATION FEE. PLANS MUST BE CONCISE, DETAILED, CLEAR AND DRAWN TO SCALE (e.g. ¼"-1').
3. UPON APPROVAL OF PLANS AND COMPLETION OF CONSTRUCTION, A STRUCTURAL EVALUATION OF THE FOOD CART WILL BE CONDUCTED.
4. ANY TYPE OF GAS INSTALLATION ON A FOOD CART, REQUIRES PRIOR APPROVAL FROM (RADCO) RESOURCES, APPLICATIONS, DESIGN AND CONTROLS, INC., BEFORE THE FINAL INSPECTION.
5. OBTAIN A SERVICE AND STORAGE CONTRACT WITH AN APPROVED COMMISARY.
6. FOLLOWING THE FINAL INSPECTION, A PUBLIC HEALTH PERMIT AND A CERTIFICATION STICKER SHALL BE ISSUED TO THE FOOD CART.

Note: Steps outlined above are not all inclusive of the entire permitting process. Please refer to the Plan Check Guidelines for Mobile Food Facilities and Mobile Support Unit for additional information.

PERMITTING PROCESS OF UNENCLOSED MOBILE FOOD FACILITY (FOOD CART)

ENVIRONMENTAL HEALTH-PLAN CHECK PROGRAM
COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
5050 COMMERCE DRIVE, BALDWIN PARK, CA 91706-1423
(626)-430-5560 ♦ www.publichealth.lacounty.gov/eh

Sidewalk Vending Fact Sheet (frequently asked questions)

- How is Sidewalk Vending defined?
- Sidewalk Vending refers to vending of food and non-food items only on City sidewalks. This does not include food trucks, pull carts or any other form of vending on City streets or parking spaces or private property.
- The Los Angeles Municipal Code Section 42.00 (b) prohibits vending on City sidewalks, streets and alleys.
- Which agencies have the authority to issue citations and arrest for violations of Sidewalk Vending?
- Los Angeles Department of Public Works
- Los Angeles Police Department
- Los Angeles County Department of Public Health
- The Los Angeles Police Department or the Bureau of Street Services have the ability to:
- What are some of the consequences for violating Sidewalk Vending laws?
- Verbal Warning
- Written Warning
- Administrative Citation Enforcement (ACE)
- Release From Custody (RFC)
- Physical Arrest
- That results in a fine of up to \$ 1,000 in addition to any Court-related fees.
- The Los Angeles Police Department or the Department of Public Works may issue a citation that results in a fine of up to \$ 1,000 in addition to any Court-related fees.
- Is there currently a way to allow sidewalk vending to occur legally?
- Yes. Section 42.00 (m) allows for the establishment of Sidewalk Vending Districts.
- Can individuals engage in any form of vending on City sidewalk?
- Persons can engage in traditional expressive speech and petitioning activities, and can vend the following expressive items: newspapers, leaflets, pamphlets, bumper stickers, patches and/or buttons.
- What are some examples of items that are currently sold illegally on City sidewalk?
- 1) Fruit Cut and Whole
 - 2) Food - Tamales, Tacos, Pastries, Coffee, orange juice, hot dogs
 - 3) Clothing - shirts, socks, pants
 - 4) Other items - gardening tools, dishes, electronics

City of Los Angeles

- been designated as a Historical or Cultural Monument may petition the Board of Public Works to determine siting on such block face for up to four (4) stands. An owner of a building which has designated, then the Board, in consultation with the Cultural Heritage Commission, shall determine siting on such block face for up to four (4) stands. An owner of a building which has Cultural Monuments. If there is a block in which all buildings have been so officially designated, then the Board, in consultation with the Cultural Heritage Commission, shall (N) Within 20 feet of both sides of buildings officially designated Los Angeles Historical or (M) Within 4 feet of any outdoor dining areas or patio dining areas;
- (L) Within 5 feet of any driveway or driveway apron;
- (K) Within 5 feet of any area improved with lawn, flowers shrubs, trees or street tree well;
- (J) Where placement interferes with the reasonable use or utility for display purposes of any display window of any building abutting the sidewalk or parkway, but in no event within 4 feet of such window;
- (I) Where placement unreasonably interferes with the use of poles, posts, traffic signs or signals, mail boxes or other objects legally permitted, but in no event shall the stand be closer than one foot from such objects;
- (H) In any location used, marked or posted for public utility purpose, public transportation purpose or government use;
- (G) In front of an entrance to a business, including the curb area directly across from such entrance where the distance between the entry door and the stand is less than 10 feet;
- (F) Within 10 feet of any transit shelter.
- (E) Within 5 feet of any bus bench.

- (D) Within 5 feet ahead and 45 feet to the rear of any sign marking a designated bus stop. No stand shall be installed within the marked bus zone;
- (C) Within 5 feet of any fire hydrant, fire call box or other emergency facility;
- (B) Within 5 feet of the curb return of any unmarked crosswalk;
- (A) Within 5 feet of any marked crosswalk;
- No vending stand shall be situated near a curb with the back of said stand situated not less than 18 inches nor more than 24 inches from the edge of the curb. Additionally no stand shall violate the

Bureau of Street Services
Public Works Department

Placement Requirements for Sidewalk Vending

Sample of Preliminary

allow stands on the sidewalks in front of their building if the placement of such stand will not interfere with Historic or Cultural nature of the building. The Board shall listen to evidence from all interested parties and make its determination based on the totality of the evidence.

(O) Within 20 feet of both sides of visual public art work created, funded or managed through City's Municipal Art Program including, but not limited to, murals, sculptures and fountains. All interested parties and make its determination based on the totality of the evidence.

(P) Where placement impedes the flow of pedestrian traffic by reducing the clear space to less than 6 feet or, impedes access to or the use of abutting property, including, but not limited to,

(Q) Notwithstanding any other paragraph of this subdivision, no person shall install, use or maintain any stand where placement endangers the safety of persons or property.

(R) No stand shall be installed within 4 feet from any permanently installed structure in the public Right-of-Way, which is not otherwise specifically identified in this subdivision.

(S) Within one foot of any utility cover, vent screen or other object that is flush mounted with the sidewalk, except that if the owner or person in control of the below grade sidewalk

(T) Within 4 feet to the front and 10 feet to the rear of any parking meter and where there are no parking meters on the curb, 10 feet from the front of any marked parallel parking place.

(U) To accommodate the required maintenance and then be remodeled, any stand which interferes with such maintenance may be requested to be temporarily removed, installed needs additional space for emergency or non-routine maintenance of the installation, any stand which interferes with such maintenance and then be remodeled.

(V) Within 4 feet to the front and 10 feet to the rear of any marked parallel parking place.

(W) Within 4 feet from the front of any marked parallel parking place on the curb, 10 feet from the front of any marked parallel parking place.

(X) Within 4 feet from the front of any marked parallel parking place on the curb, 10 feet from the front of any marked parallel parking place.

(Y) Within 4 feet from the front of any marked parallel parking place on the curb, 10 feet from the front of any marked parallel parking place.

(Z) Within 4 feet from the front of any marked parallel parking place on the curb, 10 feet from the front of any marked parallel parking place.

(AA) Within 4 feet from the front of any marked parallel parking place on the curb, 10 feet from the front of any marked parallel parking place.

(BB) Within 4 feet from the front of any marked parallel parking place on the curb, 10 feet from the front of any marked parallel parking place.

(CC) Within 4 feet from the front of any marked parallel parking place on the curb, 10 feet from the front of any marked parallel parking place.

(DD) Within 4 feet from the front of any marked parallel parking place on the curb, 10 feet from the front of any marked parallel parking place.

(EE) Within 4 feet from the front of any marked parallel parking place on the curb, 10 feet from the front of any marked parallel parking place.

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City of Los Angeles Street Vending Instruction

OVERVIEW

Curriculum and materials for the class must be consistent across all media and centres. Materials for the class could include:

Materials

Curriculum and materials for the class must be consistent across all media and centres. Materials for the class could include:

Other Resources

- Booklet on rules/regulations
 - Sample Forms
 - Vendng equipment sample
 - Cut sheets
 - Booklet for Food Vendor

This Series 1 course curriculum could be made available online with materials that can be submitted for review and certification of completion as well as in classroom format. The City's BusinessSource Centres and participating non-profits could provide the classes on a monthly basis throughout the City.

seanpaloo

The course is required in order to obtain a law enforcement permit for street vending and intended to introduce vendors to all City and County Public Health requirements for Street Vending. The course will ensure that Vendors have completed all paperwork, and have all required equipment and training.

• 2014 Day

Vendors will be provided a list of organizations and resources that are available to assist them with loans or grants; technical assistance; goods/material suppliers; and permit completion and renewal instructions.

Budget

- Online series can be accomplished in partnership with Channel 35 and community colleges. Series will include instructional videos, tests and form submissions. Cost may include \$200,000 to initiate if it can piggyback off an existing portal.
- Course material and curriculum appproximately \$100,000.
- Continual course offerings at BusinessSource Centres and non-BusinessSource Centres at least \$500,000/year.

ANSWER

- Rules & Regulations for Street Vending & Consequences/Fees
 - Permit process, costs and requirements
 - Business Tax registration, Insurance & Seller's Permit
 - Requirements of vending equipment & food production
 - Introduction to Resources

Courses currently will require input from the Los Angeles Police Department, Bureau of Street Services, LA County Department of Public Health, Recreation and Parks Department and Office of Finance. Courses could include:

Evaluation

Each course will have an associated check list of forms that need to be completed or instructor sign-off to assert that the course has been taken. Vendor must have check off on each section in order to be certified. Additionally, they must fill out all required forms and obtain all licenses, registration and insurance required. Proof will be required for permit clearance.

Economic and Workforce Development Department

City of Los Angeles Street Vending Instruction

Introduction	
Overview	
Materials	<p>Curriculum and materials for the class must be consistent across all mediums and centers. Materials for the class could include:</p> <ul style="list-style-type: none"> • Sample Business Plans • Target marketing materials • Website templates • Sample regulatory forms & permits
Other Resources	<p>The course is voluntary and can be taken in parts or in a series. The objective is to assist Street Vendors in quality and packaging requests for funding to technical assistance to stabilize their business or pursue new business ventures.</p> <p>Business curriculum will be based on some existing courses already offered by the City's Business Source Centres and could include:</p> <ul style="list-style-type: none"> • Business Plan 101 • Finance and Accounting • Marketing / Web / Social Media • Preparation for Loan qualification (credit clean up, loan packaging, etc.) • Taxes and Government regulation
Activities	<p>Business curriculum will be based on some existing courses already offered by the City's Business Source Centres and could include:</p> <p>Course curriculum will be based on some existing courses already offered by the City's Business Source Centres and could include:</p> <ul style="list-style-type: none"> • Online series can be accomplished through larger reshaping of the business source web presence. Design and implementation of online courses could start at \$250,000. • Course material and curriculum could be adapted based on the needs of entrepreneurs and micro-enterprises. May want to include specific class on Street Vending issues that are considered unique (How to start a Coopérative?). Input into classes comes from expert trainers, FDI, SBA and other small business resources. Classes and materials will be offered in multiple languages.
Budget	<p>Online series can be accomplished through larger reshaping of the business source web presence. Design and implementation of online courses could start at \$250,000.</p> <p>Course material and curriculum could be adapted based on the needs of entrepreneurs and micro-enterprises. May want to include specific class on Street Vending issues that are considered unique (How to start a Coopérative?). Input into classes comes from expert trainers, FDI, SBA and other small business resources. Classes and materials will be offered in multiple languages.</p>
Evaluation	<p>Success of the courses will be determined by number of Street Vendors that are able to expand their operations, improve their income stream, obtain loans or grants, or develop a new business enterprise.</p>

Street Vending Instruction

